



Dinner Menu - November 2021

First Course:

Organic Hydroponic Mixed Greens, Green Apple, Radish,
Cranberries, Pickled Shallots, Goat Cheese, Toasted Pecans, Muscadine Vinaigrette

or

Curried Butternut Squash and Apple Soup, Toasted Pumpkin Seeds, Crème Fraîche

or

Duo of International Cheese, Muscadine Mostarda, Olive Tapenade, Crostini

Second Course:

House Made Fettuccine, Cremini & Oyster Mushrooms, Spinach, Parmesan Cheese, Porcini Cream

or

Broiled Maine Lobster Tail, Cauliflower Gratin, White Wine Mornay

or

Braised Pork Cheek, Apple Panisse, Toasted Walnuts, Braise Jus

Main Course:

Roasted Duck Confit, Apple Butter Polenta, Grilled Apple, Brussels Sprouts, Gastrique

or

Grilled Beef Tenderloin, Au Gratin Potatoes, Carrot Purée, Brussels Sprouts, Demi-Glace

or

Pan Seared Halibut, Carolina Gold Rice, Carrot & Parsnip Salad, Broccoli, Citrus Aioli

or

Grilled Veal Tenderloin, Roasted Garlic Mashed Potatoes, Brussels Sprouts, Demi-Glace

Dessert:

Espresso Crème Brûlée, Pecan-Almond Biscotti

or

Chocolate Cake, Belgian Chocolate Mousse, Raspberries, Toasted Hazelnuts, Whipped Cream

or

Homemade Apple Butter Cream, Walnut Shortbread, Whipped Cream